

APPETIZERS

MARKET FRESH OYSTERS* 3 EA.	TOMATO & GALBANI MOZZARELLA 11
TURNER GREEN-LIPPED MUSSELS 12	BLACKENED SHRIMP WITH CHEESE GRITS 17
BRUSCHETTA CLASSICA 9	FRIED CALAMARI 13
CLAMS: STEAMED OR CASINO 13	SEARED DIVER SCALLOPS 18
MARYLAND CRAB CAKES 18	SHRIMP SCAMPI 18
JUMBO SHRIMP COCKTAIL 18	KING CRAB COCKTAIL MP
HOT SEAFOOD PLATTER MP	CHEF'S CHILLED SEAFOOD PLATTER* MP

SOUP/SALAD

CHEF'S SOUP OF THE DAY 8	GALLAGHER'S WEDGE 9
NEW ENGLAND CLAM CHOWDER 8	CLASSIC CAESAR 9
ROASTED BABY BEET SALAD 10	HEIRLOOM TOMATO & HEARTS OF PALM SALAD 10
BABY SPINACH SALAD 9	FOREST MUSHROOM SALAD 12

MAIN COURSE

DRY-AGED NEW YORK SIRLOIN* 43	OUR SIGNATURE HOUSE-AGED BONE-IN SIRLOIN
CENTER CUT FILET MIGNON* 44	
COWBOY RIB-EYE STEAK* 45	
QUEEN CUT PRIME RIB OF BEEF* 42	
PORTERHOUSE STEAK* 50	
ROASTED HALF RACK COLORADO LAMB CHOPS* 48	
ALL NATURAL PORTERHOUSE PORK CHOP* 36	
PETALUMA FREE RANGE CHICKEN 28	
VEAL CHOP* 50	
IRISH ORGANIC SALMON 30	

STEAKHOUSE

FRESH CATCH OF THE DAY MP	WE USE ONLY SUSTAINABLE SOURCES
SPLIT ALASKAN KING CRAB LEGS MP	
FRESH MAINE LOBSTER MP	
SAUCES TO COMPLEMENT YOUR SELECTION 2	

SAUCE BÉARNAISE*	BRANDIED PEPPERCORN	SHALLOT & BEAUJOLAIS
STILTON BLUE CHEESE	SAUTÉED WILD MUSHROOMS	CARAMELIZED ONIONS

SURF & TURF*
CENTER CUT FILET MIGNON
& LOBSTER TAIL
MP

NEW YORK - NEW YORK*
OUR HOUSE-AGED NEW YORK SIRLOIN STEAK
PAIRED WITH FRESH MAINE LOBSTER
MP

SIDES

STEAMED ASPARAGUS & HOLLANDAISE* 9	SPECIAL SPUD 9
SEASONAL MUSHROOM MEDLEY 10	COLOSSAL BAKED POTATO 8
SAUTÉED FRENCH GREEN BEANS 9	YUKON GOLD POTATO PURÉE 8
SPINACH: SAUTÉED OR CREAMED 8	SEASONED JUMBO STEAK FRIES 7
BROCCOLI, AU GRATIN 8	BUTTERMILK BREADED ONION RINGS 7
FOUR CHEESE MACARONI 10	FINGERLINGS WITH CHORIZO 8

THIS IS A TRANS FAT-FREE MENU
FOR ALL PRIVATE PARTY INFORMATION CALL 740-6433
ARKVEGAS.COM • FACEBOOK.COM/GALLAGHERSLASVEGAS

An 18% service charge will be added to parties of 6 or more. All major credit cards accepted.

* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.